



S M A L L P L A T E S

Calamari, harissa sauce 9.95

▲ **Housemade Vanilla Scones**, peach curd, whipped cream, fresh mint 10.95

▲ **Zeppole**, cinnamon dusted Italian doughnut bites, warm salted caramel and chocolate sauces 7.95

Blue Crab and Spinach Dip, crispy lavosh 12.95

▲ **Mediterranean Street Fries**, hand-cut rosemary fries, Moroccan spiced beef and chickpeas, sweet drop peppers, avocado-local pepper hummus, charmoula 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, avocado-local pepper hummus, crispy lavosh 12.95

▲ **Local Tomato Sampler**, crumbled feta, avocado-local pepper hummus, chive oil, sea salt, cracked black pepper and crostini 13.95

▲ **Garlic Crusted Ahi Tuna***, creamy corn, green peas, Swiss chard, crumbled feta 13.95

▲ **Mediterranean Tapas**, hummus, chimichurri beef skewers, artisanal salumi, tomato bruschetta, charmoula spiced chicken skewers, truffled zucchini arancini, grilled pita 16.95

Truffled Fries, Parmesan-lime aioli 8.95

Potato Leek Soup, chive oil 4.95/5.95

Soup for Today Market Price

B R U N C H

GVG Breakfast, scrambled eggs, all-natural bacon, polenta, GVG hashbrowns 11.95

Eggs Benedict*, toasted challah bun, shaved Giacomo's ham, poached eggs, hollandaise, GVG hashbrowns 11.95

Smoked Salmon Pizzette*, cherry tomatoes, capers, green onion, dill cream cheese, sunny-side up egg 13.95

Avocado Ciabatta Toasts*, roasted tomato, poached eggs, hollandaise, arugula salad 11.95

▲ **Short Rib Hash***, shredded beef short rib, diced onion, potatoes, green onions, sunny side up egg 15.95

▲ **Rustic French Toast**, brûléed banana, Nutella®, whipped cream 10.95

Shakshuka*, bacon wrapped smoked potato cake, chorizo-tomato ragoût, fried egg, cilantro-lime sauce 12.95

▲ **Sausage, Corn, Tomato and Manchego Frittata**, GVG hashbrowns, Parmesan, tomato-cippolini aioli 11.95

Moroccan Breakfast Bowl, grilled chicken, egg whites, asparagus, cherry tomatoes, farro, Moroccan spiced chickpeas, spinach, Greek yogurt 12.95

L U N C H

▲ **Mediterranean Salad with Shrimp**, romaine, chickpeas, olives, tomatoes, cucumber ribbons, red onion, fresh bell pepper, feta, garlic-oregano vinaigrette 13.95

▲ **Grilled Salmon and Warm Farro***, garden rocket, roasted zucchini, summer squash, roasted red peppers, feta, garlic-oregano vinaigrette 15.95

▲ **Grilled Chicken Salad**, spinach, mango, toasted almonds, dried cherries, feta, apple-cider vinaigrette 12.95

Parmesan Crusted Chicken, herbed goat cheese, fried capers, lemon-garlic sauce, mashed potatoes, seasonal vegetable 14.95

Today's Chef's Selection (Please ask your server) Market Price

Wood-Fire Grilled Salmon*, vintage sherry-honey glaze, garlic-thyme butter, polenta, seasonal vegetable 15.95

▲ **Summer Vegetable Paella**, vegetable broth, zucchini, squash, cherry tomatoes, green onions, asparagus, artichoke, bell pepper, chimichurri, saffron rice, basil pesto crostini 13.95

Baked Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 14.95

▲ **Corn, Cherry Tomato, Bacon and Manchego Quiche**, garden rocket, roasted tomato and Parmesan salad 11.95

Darn Good Burger*, herb mayonnaise, lettuce, hand-cut fries; just ask for cheese 10.95

Roasted Chicken Salad Croissant, hand-cut fries 11.95

▲ **Heirloom Tomato Flatbread**, applewood smoked bacon, fresh mozzarella 13.95

▲ **Roasted Summer Vegetable Flatbread**, spicy whipped feta, fresh mozzarella, basil pesto 13.95

▲ **Chef's features June 19 – August 13**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.